

# Paella!

Season: all Serves: 10 or 20 tastes

<b>Equipment:</b>  Paella pan and gas burner Measuring cups, jugs, and spoons Mixing bowls Wooden spoon Slotted spoon Cook's knives Chopping boards Foil for covering at the end.	<b>Ingredients:</b> 4 tablespoons olive oil 400g chorizo, sliced in half then in 1/2 cm semi circles. 1.2kg diced chicken. 1 onion, sliced. 6 garlic cloves, minced. 2 capsicums, diced. 1 tablespoon smoky paprika. 3 cups risotto rice 1 cup tomato sugo 8 cups stock (stock cubes) 2 cups beans/ snow peas and green peas, chopped into 2cm lengths 1 ½ cups black beans 1 cup frozen corn <b>Garnish:</b> Fresh parsley, chopped. 4 lemons, cut into wedges.
--	--

## What to do:

**Chorizo** - Heat 2 tablespoons of oil in a frying pan in the kitchen over high heat. Add chorizo and cook until browned on each side (~ 3 minutes). Remove with a slotted spoon and set aside on a separate serving dish.

**Garlic, onion, capsicum** - Add 2 tablespoons olive oil to paella pan on medium/high heat. Add garlic and onion, cook for 2 minutes. Add capsicum, cook for 1 minute. Add smoky paprika.

**Chicken** – add diced chicken to pan and stir until sealed and turns white. Around 4 minutes.

**Add Rice** - Add rice and mix until the grains are coated in oil.

**Cooking broth** - Add in black beans, chicken stock, crushed tomato. Stir.

**Simmer 1** - Bring it to a simmer then adjust heat so it's simmering gently (not super rapidly, will burn rice). Simmer for 10 minutes - **no stirring!** At this stage, a bit of rice should be poking through to the surface but there should still be plenty of liquid. **Scatter over beans and corn.**

**Simmer 2** - Cook for 8 minutes or until most of the liquid has been absorbed but still a bit liquidy. Remove from stove.

**Check rice** - Do a taste test to see if the rice is cooked - it should be firm but cooked. If it is too firm for your taste, no stress, just add a splash of hot water (not too much!) and keep cooking.

**Rest** - Cover with lid then rest for 5 minutes (rice will absorb remaining liquid). Paella rice should now be tender but "juicy", not stodgy, and thick (if it is, add splash of water to loosen it).

**Garnish** - scatter with parsley and wedges of lemon. Take to table as is, then mix up rice before serving!